



Handcrafted • Single Site • Pinot Noir

June 2022 Club Selection

Yamhill, June 9th, 2022

It is always interesting to go back and see what I wrote in last year's club newsletter.

"June is such an important month in the cycle of the vine. After Memorial Day we saw a record breaking temperature day of nearly one hundred degrees which coincided with the first signs of bloom. Grape vines are self pollinating and typically flower in the third week of June. This year we saw the driest combined March, April and May in Oregon's history. The first signs of flowering or "bloom" started Memorial Day weekend."

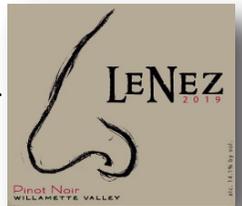
What a difference a year makes. This year we had the wettest April on record punctuated by snow in early April. Many producers saw the primary buds killed by the early onset of cold weather. The secondary buds push but the entire process lags behind. We were fortunate in that many of our primary buds are intact but the cold weather in April and May (and now June) has put us behind the eight ball. We are paralleling the cold, 2011 vintage at this point.

What do we need now? Heat and plenty of it. We don't mean the kind of record breaking heat we saw last year, just plenty of days in the mid 80's July through September should do the trick. If we stay cool we will drop a lot of fruit which is a lesson everyone learned in 2011. Without enough heat the plant can only do so much so reducing the fruit load will help get what is there riper.

Well it's for us to worry about this year and your only job is to sit back and enjoy this terrific 2019 vintage. All of the wines in this shipment are from that vintage and what a great one it is. The wines are all dense without having too much alcohol. The vintage joins 2012 and 2016 as my favorite of the last decade.

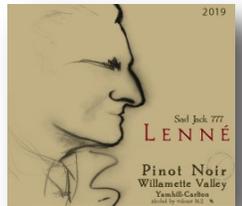
2019 Lenez Pinot Noir

This wine has nearly 60% Pommard from the block behind the tasting room. We let that block hang a few days longer to bring out the ripeness in this wine, I think it is hard to resist even now. The wine had black cherry, mocha and a hint of violets aromatically. It is generous but balanced on the palate and should make for a decade or more of great drinking. A real value for what is in the bottle. The dark red cherry, pomegranate and mocha aromas frame a long finish.
*Bottle Price: Club \$36, by case \$32, Retail \$40
 Taproot members bottle price \$34, case \$30.00*



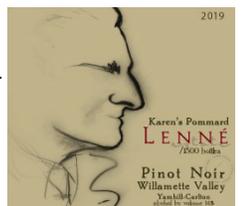
2019 Lenné Sad Jack 777 Pinot Noir

Like most of the 2019 wines, there is a pretty, black fruited quality with violets in the background. This wine also has a hint of fennel in the nose underneath the mocha found in all our wines.
*Bottle Price: Club \$49.50, by case \$44, Retail \$55
 Taproot members bottle price \$46.25 case \$41.25*



2019 Lenné Karen's Pommard Pinot Noir

The Pommard clone is one of the first clones planted in the Willamette Valley and still a favorite. The dark Bing cherry fruit highlights the juicy mouth-feel. There is an underlying mocha aromatic. This is one of the best Karen's we have ever made.
*Bottle Price: Club \$54, by case \$48, Retail \$60
 Taproot members bottle price \$51 case \$45*



Club Member Charges

The following charges were applied to the credit card we have on file. Quarterly charges are billed at retail minus 10% Rootstock and Taproot Legacy members. Members receive 10% off retail anytime you buy a bottle and 20% when you buy a case. Taproot Legacy members receive 25% on any case and 15% on any bottle excluding the club shipments which are billed at 10%. Taproot Silver members receive 15% off any bottle including the club shipment and 25% off any case. Deeproot members receive 30% off their shipments and 30% off any other purchases.

If you have any questions please contact steve@lennestate.com.

2019 LeNez Pinot Noir	\$40.00
2019 Karen's Pommard Pinot	\$60.00
2019 Sad Jack Pinot Noir	\$55.00
Subtotal	\$155.00
Less 10%	(\$15.50)
Total	\$139.50